

DEPARTMENT 125 – FOODS AND NUTRITION

Open Class

SUPERINTENDENT

Virginia Peake

ASSISTANT SUPERINTENDENTS

Bryan Peake, Janet Graney, Carol Edge, Charlene Ingebriksen

No Exhibitor May Enter both Open and Junior Classes

Limit of one entry per lot number.

ENTRIES USING PREPARED MIXES WILL NOT BE ACCEPTED

1. All baking to be in place Friday at 9:15 a.m. Baking to be **judged Friday beginning at 10:00 a.m.**
2. All cookies, muffins and biscuits will be displayed on a 6" paper plate.
3. Please take cakes out of pan. Exhibit a 3" square including a corner or ¼ of a round of layer cake.
4. All bread must be baked in small 8" x 4" (or appropriate) bread pans but only need to bring ½ of the loaf including the end unless otherwise specified.

CLASS 1 - CAKES

PREMIUMS

Blue	Red	White	Pink
\$2.00	\$1.75	\$1.50	\$1.25

Lot No.

1. Angel food (unfrosted and right side up), ¼ of a round
2. Yellow cake (unfrosted)
3. Sponge cake (unfrosted) ¼ of a round
4. White cake (unfrosted)
5. Devil's food cake (unfrosted)
6. Spice cake (unfrosted)
7. Applesauce cake (unfrosted)
8. Gingerbread cake (unfrosted)
9. Banana cake (unfrosted)
10. Pineapple upside down cake

PREMIUMS

Blue	Red	White	Pink
\$2.50	\$2.25	\$2.00	\$1.75

11. Decorated cake with some type of bag and tip decorating: Judged on decoration only, may be on a form.

Wilton Enterprises "Best of Class" award to the best decorated cake



CLASS 2 - COOKIES

PREMIUMS (Classes 2-6)

Blue	Red	White	Pink
\$2.00	\$1.75	\$1.50	\$1.25

12. Ice box - plate of 3
13. Chocolate drop - plate of 3
14. Oatmeal drop - plate of 3
15. Rolled cookie (using rolling pin & cookie cutter) - plate of 3
16. Sorghum or molasses rolled (using rolling pin & cookie cutter) - plate of 3
17. Gingersnap - plate of 3
18. Any other drop cookie - plate of 3
19. Filled cookies - plate of 3
20. Bars other than brownies - 3" square corner
21. Brownies - 3" square corner

CLASS 3 - PIES (Either full size or individual)

22. Pastry Shell (6"-9")
23. Pie - Fruit filling, 1/8 of pie
24. Pumpkin pie, 1/8 of pie
25. Pecan pie, 1/8 of pie
26. Any other pie, 1/8 of pie

CLASS 4 - YEAST BREAD AND ROLLS

27. Bread, graham, rye or whole wheat - 1/2 of 8" X 4" loaf including end
28. Bread, white small loaf - 1/2 of 8" X 4" loaf including end
29. Bread, made in bread machine - 1/2 loaf include end or side
30. Coffee cake or Swedish tea ring - 3" end
31. Rolls, cinnamon (3)
32. Doughnuts, yeast (3)

Red Star Yeast and Products will have an award in the yeast categories.



CLASS 5 - QUICK BREADS

33. Donuts (cake type) (3)
34. Muffins (3)
35. Quick Bread - (i.e., banana nut or zucchini) - 2" end

CLASS 6 - CANDY

36. Peanut Brittle (3)
37. Divinity (3)
38. Fudge, chocolate (white or dark, cooked or uncooked) (3)
39. Any other variety not specified (cooked or uncooked) (3)

FOOD PRESERVATION

Obtain labels from Fair Manager at time of entry

1. All jars must be labeled on the side of the jar with the label below.
2. A label with the exhibitor's name and address may be attached, but must be on the bottom of the jar.
3. All fruits and vegetables must be in clear, glass jars, no blue jars. Jars may be pint or quart except jam & jelly which should be half pints. Jars must be standard canning jars.
4. Jellies, jams, and pickles may be opened by judge to evaluate taste and consistency. No freezer jams or jellies allowed.
5. The management is not responsible for jars of food left on grounds at close of fair.
6. All foods must be canned and processed according to U.W. Extension safety recommendations.
7. All foods must have been canned since last year's fair.
8. Limit of one entry per lot number.
9. All exhibits must be in place by 6:00 p.m. on Thursday.

CLASS 7 - CANNED FRUIT

Obtain labels from Fair Manager at time of entry.

Place labels on side of jar.

(Use clear jars - pints or quarts). No blue jars. One jar for each entry.

Name of Product _____
Date Canned _____
Method of Preparation
<input type="checkbox"/> Hot Pack
<input type="checkbox"/> Cold Pack
_____ % Vinegar Acidity (if vinegar was used)
Method of Processing
<input type="checkbox"/> Boiling Water Bath
Pressure Canner
<input type="checkbox"/> Dial Gauge
<input type="checkbox"/> Weighted Gauge
Your Elevation _____
Processing Time _____
Pounds of Pressure _____
Type of Acid Used _____
Amount Used _____
Attach this "label" to each food preservation jar.

PREMIUMS (Class 7-10)

Blue	Red	White	Pink
\$2.00	\$1.75	\$1.50	\$1.25

Lot No.

1. Berries
2. Cherries
3. Pears
4. Peaches
5. Plums
6. Applesauce
7. Any Other

CLASS 8 - JAMS/JELLIES

Jams & Jellies may be opened to taste

One jar for each entry

Lot No.

8. Jam, assorted
9. Jelly, assorted

CLASS 9 - PICKLES

Pickles may be opened to taste

One jar for each entry

Lot No.

10. Pickles, chunk
11. Pickles, dill
12. Pickles, sweet
13. Relish
14. Any other pickled item

CLASS 10 - CANNED VEGETABLES/MEAT

One jar for each entry

Lot No.

15. Beans, green or yellow, cut
16. Carrots
17. Whole kernel corn, sweet, cut from cob
18. Peas
19. Tomatoes, whole or quartered
20. Tomato juice
21. Sauerkraut
22. Mixed vegetables, for soup or stew
23. Meat
24. Fish
25. Salsa
26. Any Other

CLASS 11 - DRIED FRUIT/VEGETABLES

Lot No.

27. Fruit
28. Vegetable